

Name: _____ Date: _____ Period: _____

Culinary Essentials
Unit 3 Quality Foodservice Practices
Culinary Project: Successful Foodservice Managers

Evaluation Rubric

Directions Use the Self-Evaluation Guidelines below to assess the content of your Culinary Project. Rate your performance and give yourself a score for each Criterion. Then give your answers and this completed Evaluation Rubric to your teacher to evaluate.

Self-Evaluation Guidelines

Exemplary (10–8 points)	Satisfactory (7–4 points)	Poor (3–0 points)
<ul style="list-style-type: none"> • Includes all of the required content elements • Very well organized • All details provided • No grammatical errors • Creatively designed and executed 	<ul style="list-style-type: none"> • Includes some of the required content elements • Well organized • Many general details provided • Few grammatical errors • Neatly keyed or handwritten 	<ul style="list-style-type: none"> • Includes few or none of the required content elements • Disorganized • Few or no details provided • Many grammatical errors • Typos or illegible handwriting

Criteria	Exemplary (10–8 points)	Satisfactory (7–4 points)	Poor (3–0 points)	Student Score	Teacher Score
Content					
Research the skills of a successful foodservice manager and summarize your findings.					
Write a list of questions to ask a local foodservice manager.					
Take notes during the interview and write a summary.					
Create a visual to display the skills needed to be a foodservice manager.					
Include items in your visual about the qualities, roles, and responsibilities of a successful foodservice manager.					
Present the results of your research and interview to the class.					
Mechanics					
Evaluate the level of depth of your interview questions.					
Check for accuracy of spelling and grammar.					
Evaluate the content of your visual.					
Evaluate neatness and presentation.					
Total					